

[FOR IMMEDIATE RELEASE]

INDULGE IN A LOVE FOR THE SEA WITH CHEF PAOLO'S MAY SPECIAL MENU AT THE CLIFF, OVERLOOKING THE SOUTH CHINA SEA



SINGAPORE, 30 APRIL 2024 – Enjoy Southern Italian cuisine in The Cliff, whether it's indoors or al fresco with stunning views of the South China Sea; and when evening falls, fairy lights bring a warm glow and ambiance to the entire area. From 7 to 31 May, savour Chef Paolo Benedet's May special, *L'Amore Per Il Mare* (Italian for "Love for the Sea").

Available for lunch and dinner, the four-course set menu focuses on the ocean's freshest catch. Begin with the **Chilled Seafood Salad with Crispy Celery and Sundried Tomatoes in Extra Virgin and Lemon Dressing**. Follow with the **Homemade Tagliolini Pasta with Prawns, Zucchini and Mullet Bottarga**, and the **Pan-seared Tuna in Pistachio Crust with Grilled Zucchini, Orange and Black Olives Salad**.

Complementing the dishes, suggested wine pairings include the *Ruffino Lumina Pinot Grigio*, a medium-bodied wine with notes of meadow flowers, pears and golden apple. The bouquet is fresh and complex, showing refined notes of sage and mint accompanied by an elegant minerality typical of *Pinot Grigio*; a touch of minerality lingers in the finish, with notes of lemon peel. Other wine pairings are the *Two Rivers of Marlborough Convergence Sauvignon Blanc 2021*, a classy sauvignon blanc which has explosive aromatics of passionfruit, white peach, gooseberry and lime juice that mingle with subtle notes of caper berries and flint; and *Jean-Pierre et Alexandre Ellevin Chablis 2022 Elegant*, a smooth and dense wine with rich flavours of lemons, pears and fresh citrus on the palate.

Lastly, the **Balsamic Vinegar Sautéed Strawberry and Lavender Flower Ice Cream** concludes the meal on a sweet note. *Buon appetito!*

Chef Paolo's May Special – *L'Amore Per Il Mare* set menu

7 to 31 May 2024, 12pm to 3pm (Wednesday to Sunday) & 6pm to 10.30pm (daily)

Four courses; \$118++ per person (food only)

Wine recommendations are priced from \$23++ per glass

To view the menu and reserve a table, please visit [link](#).

Price is subject to 10% service charge and prevailing government tax.

Images can be downloaded [here](#).

Please refer to Annex A for the menu.



ABOUT SOFITEL SINGAPORE SENTOSA RESORT & SPA

A hidden gem located on the southernmost tip of the island amid 27 acres of tropical woodlands and atop a cliff, is the luxurious Sofitel Singapore Sentosa Resort & Spa.

Established as a Sofitel flagship property, the Resort invites guests to retreat to a sanctuary of extensive outdoor spaces surrounded by lush greenery and a refreshing breeze that gently wafts in from the South China Sea.

Featuring architecture inspired by Paris' Jardin du Luxembourg and reminiscent of a Balinese resort, the Resort offers 211 well-appointed rooms and suites, four opulent villas, the largest Sofitel SPA, three dining establishments with al fresco dining options, and a dedicated Celebrations & Events Centre with 12 meeting rooms including two ballrooms; making the Resort the ideal destination for business, leisure, meetings and gatherings. The Resort also provides direct access to the acclaimed Tanjong Beach as well as an award-winning golf club.

The Resort is pet-friendly and FurKids are welcome to accompany their owners at Kwee Zeen's al fresco area.

WHERE LIFE LIVES

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\$118++ per person (food only)

INSALATA DI MARE, OLIO E LIMONE

- Chilled Seafood Salad, Extra Virgin and Lemon Dressing, Crispy Celery and Sundried Tomatoes

TAGLIOLINI CASERECCI AI GAMBERI, ZUCCHINE E BOTTARGA DI MUGGINE

- Homemade Tagliolini Pasta, Prawns, Zucchini, Mullet Bottarga

TONNO SCOTTATO IN CROSTA DI PISTACCHI, ZUCCHINE GRIGLIATE, INSALATINA DI ARANCE E OLIVE NERE

- Pan-seared Tuna in Pistachio Crust, Grilled Zucchini, Orange and Black Olives Salad

FRAGOLE SALTATE AL BALSAMICO TRADIZIONALE, GELATO AI FIORI DI LAVANDA

- Balsamic Vinegar Sautéed Strawberry, Lavender Flower Ice Cream

*Price is subject to 10% service charge and prevailing GST.

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 Sofitel Singapore Sentosa Resort & Spa

